

# Strengths and weaknesses memo essay examples

[Food & Diet](#), [Cooking](#)



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## **Part I**

### Introduction

On behalf of the EZ Cooking Company, I would like to propose the revision of the instructions for making a French toast in order to improve the usability of the instructions. This memo provides an analysis of the current instruction's strengths and weaknesses for your review.

One of the strengths of the current instruction is its title, How to Make French Toast, which clearly defines what the instruction is about. This helps the audience easily determine whether the instruction contains the information that they need or not. It also has an introduction that describes what the topic is about, which gives the reader further information about what is to be discussed. In addition, the recipe that the article describes is pretty simple, which everyone should be able to follow. Moreover, the instruction includes an image of how the finished French toast looks like, which will somehow help the reader gauge whether they've followed the instructions correctly or not.

### **Weaknesses**

One of the main weaknesses of the original instruction is that the procedures are written in paragraph form instead of as a numbered list, which makes the instructions more difficult to read and follow. Some of the steps are also out of order while other steps are missing, which can lead to the reader getting confused or unsuccessfully completing the instruction. The ingredients are also not specified before the procedure, which means that the reader has to read the entire article before they can determine what the ingredients are. In

addition, the instructions are wordy, which makes them even harder to read and understand. Instead, they should be made more concise and the grammar should be improved. Finally, although an image of the finished product is included, it would be better if an image for each step were included so that the reader could easily determine if they're following the instruction correctly while they're performing the procedure instead of determining this only at the end of the whole instruction.

## **Image Sources**

Part II

Original Instructions (from )

Make French Toast

Make French Toast

Aug 19th, 2012

How To Make French Toast

How To Make French Toast

When you are going out on a park or on a picnic, you will love to prepare delicious French toasts for satisfying your own and family's hunger. must be the easiest dishes people could make in a very short time. Here I have mentioned the ways you can if you have never made these toasts ever in your life and wonder how to make French toast quickly. Before you start cooking you need to gather the ingredients that are needed to make French toast. You need to consume only thirty seconds if you are available with all the things that are needed at your home. You need bread that could be of any kind that you and your family use. It is better you prefer grain bread as it helps you gain a good amount of nutrients that keep you healthy, active and

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strong. Then, you will need four or six eggs. It is up to you how many you need depending on the people for whom you are preparing the French toasts. Normally if you make for a single person, you will have to use two eggs. So you may count the people of family and arrange the number of eggs accordingly.

Then, you need cinnamon for sprinkling on egg batter for covering its top forming thin layer with this. You have to mix them together, but be careful about the quantity of cinnamon and other ingredients. These are the ingredients you need to collect. When you have collected them, take a skillet over low heat. This is done to preheat the skillet for sometime before cooking. You can spray the pan you are using from cooking spray. The alternative option of the cooking spray is to add butter. Ok now you have to blend egg batter. This can be done in thirty seconds if you have all the ingredients available.

You have to beat the needed eggs and mix cinnamon in the batter. For mixing, you may make use of a wire whisk or a fork for beating eggs into consistent and smooth batter. After you have beaten the eggs and the desired consistency in batter has been gained, start adding cinnamon to it. Use cinnamon in batter in a quantity that mixture becomes covered from its thin layer. Now when the batter is prepared, it's time to cook French toasts which can be done in almost three to four minutes.

Take a single bread piece and dip it in the batter using a fork. When you have completely coated the bread with egg batter you can put that bread piece in pan. Cook the bread in a way that every side of it gets cooked and fried.

Repeat the same step for every single bread piece and get yourself delicious French toasts. The French toasts are ready to serve to your family.

## **Revised Instructions**

How to Make French Toast

Introduction

French toast is a delicious meal that you can easily prepare when going on a picnic. With all the ingredients prepared, this dish takes only 30 seconds to cook.

## **Ingredients**

Bread (any kind)

2 eggs per person

## **Cinnamon powder**

Cooking oil or butter

Procedure

- Beat the eggs in a bowl until the batter is smooth and consistent.
- Add cinnamon powder to the egg batter and mix well.

**Note: Ensure that that the top layer of the egg batter has a consistent amount of cinnamon powder.**

- Dip a slice of bread on the egg batter.

**Note: Ensure that both sides of the bread are dipped.**

- Pour cooking oil or melt butter in the pan.
- Place the slice of bread on the pan.
- Turn the bread until both sides are cooked.

- You can now pack or serve the French toast with bacon or your favorite fruits.